

CFS announces food safety report for February

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (March 31) released the findings of its food safety report for the last month. The results of about 10 100 food samples tested were satisfactory except for eight samples that were announced earlier. The overall satisfactory rate was 99.9 per cent.

A CFS spokesman said about 900 food samples were collected for microbiological tests, some 1 700 samples were taken for chemical tests and the remaining 7 500 (including about 7 200 taken from food imported from Japan) were collected to test radiation levels.

The microbiological tests covered pathogens and hygiene indicators, while the chemical tests included pesticides, preservatives, metallic contaminants, colouring matters, veterinary drug residues and others.

The samples comprised about 2 700 samples of vegetables and fruit and their products; 500 samples of cereals, grains and their products; 400 samples of meat and poultry and their products; 600 samples of milk, milk products and frozen confections; 1 100 samples of aquatic and related products; and 4 800 samples of other food commodities (including beverages, bakery products and snacks).

The eight unsatisfactory samples comprised five frozen confection samples detected with excessive counts of hygiene indicator organisms; a taro sample found to contain excessive lead; an asparagus sample detected with excessive cadmium and a vegetable sample found to contain excessive pesticide residue.

The CFS has taken follow-up action on the unsatisfactory samples including informing the vendors concerned of the test results, instructing them to stop selling the affected food items and tracing the sources of the food items in question.

The spokesman reminded the food trade to ensure that food for sale is fit for human consumption and meets legal requirements. Consumers should patronise reliable shops when buying food and maintain a balanced diet to minimise food risks.